



SUNDAY BRUNCH MENU

STARTERS & SHAREABLES

- TOMATO CHÈVRE SOUP *Cup 4 / Bowl 6*
- PIMENTO CHEESE DIP *House-Fried Pork Rinds, Crispy Bacon, Childress Vineyards Hot Pepper-Bacon Jam, Scallions 14*
- CRISPY BRUSSEL SPROUTS *Maple Soy Glaze, Roasted Garlic Aioli 13*
- HOUSE-MADE BEIGNETS *Croissant Pastry, Powdered Sugar, Vanilla Glaze 13*
- SMOKED SALMON BAGEL NACHOS *Everything Bagel Nachos, Smoked Salmon, Whipped Cream Cheese, Pickled Onions, Fried Capers, Dill Cucumber Salsa 22*
- CRISPY SHRIMP DEVEILED EGGS *Nashville Hot Spiced Crispy Shrimp, Dill Pickle Deveiled Eggs 16*

SALADS & BOWLS

- SEASONAL HASH BOWL *Made Fresh With Seasonal Flavors and the Chef's Daily Twist. Ask What We're Serving Today! 18*
- HONEY WALNUT CHICKEN SALAD *Fresh Fruit & Muffin 15 / Petite 12*
- CAESAR SALAD *Romaine, Crispy Bacon, Shaved Red Onion, Shaved Parmesan, House-Made Croutons, Caesar Dressing 11 / Petite 8*
- HARVEST CRUNCH SALAD *Mixed Greens, Blueberries, Strawberries, Feta, Candied Pecans, Cucumber, Shaved Onion, Strawberry Champagne Vinaigrette 14*
- ADD TO ANY SALAD
- Grilled Marinated Chicken Breast 7, Blackened Shrimp 10, Nashville Hot Spiced Crispy Shrimp 12, Pan-Seared Salmon 15, Char-Grilled Petit Filet of Beef 23*

House-Made Dressings Aged Balsamic Vinaigrette, Ranch, Italian, Russian, Caesar, Lemon-Oregano Vinaigrette

SPECIALTIES

- CHAR-GRILLED PETIT FILET OF BEEF* *5oz Filet, Truffle Parmesan Fingerling Potatoes, Haricot Verts, Topped with Cabernet Demi Glace 32*
- FRIED CHICKEN BISCUIT *Buttermilk Biscuit, Crispy Fried Chicken, Bacon, Cheddar Cheese, Served with Cheddar Cheese Grits 17*
- Choose Your Style:*
- Traditional: Just the Way It Comes, Sweet Heat: Topped with Whipped Paprika Butter & Hot Honey Drizzle, Savory Southern: Smothered in Black Pepper Gravy*
- SEASONAL FRENCH TOAST *Made Fresh With Seasonal Flavors and the Chef's Daily Twist. Ask What We're Serving Today! 16*
- SPEEDWAY PLATTER *Two Eggs, Biscuit & Black Pepper Gravy, Country Ham, Bacon, Cheddar Cheese Grits 19*
- FALL SALMON* *6oz Rebel Bourbon Brown Sugar Glazed Salmon, Sweet Potato Purée, Crispy Maple Soy Glazed Brussel Sprouts 26*
- SHRIMP & GRITS *Cheddar Cheese Grits, Blackened Shrimp, Smoked Sausage, Cajun Cream Sauce 26*

SIDES

- RC FRIES | MAPLE-CINNAMON SWEET POTATO WAFFLE FRIES | CRISPY MAPLE SOY GLAZED BRUSSEL SPROUTS
- FRESH FRUIT | CUP OF SOUP | CHEDDAR CHEESE GRITS

INQUIRE WITH YOUR SERVER
ABOUT VEGETARIAN AND GLUTEN-FREE OPTIONS.

PRICES AND AVAILABILITY
ARE SUBJECT TO CHANGE WITHOUT NOTICE.

AN AUTOMATIC GRATUITY OF 18% WILL BE CHARGED TO GROUPS OF EIGHT OR MORE.

**Consumer Advisory: Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

GUEST SATISFACTION POLICY

We are committed to providing a high-quality dining experience. If you have a concern with your meal, please notify your server within the first few bites so we may promptly address it. Complimentary items must be approved by a manager and are only issued for genuine service or quality issues. Requests made after the majority of a dish has been consumed will not be honored. Personal preferences or ordering errors do not qualify.